

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	07 DAY	April Month	2023 YEAR
Requested by:	Alejandra Zeped		t Operations Coordinator sition
Transmitted by:	ICE Denver Field	d Office Executive	e Review Unit
Were electronic files sent	:?		
Yes 🗹	No 🗌		
How many people are current Number of people current FORMAL COUNTS: 2	tly cohorted/quar	•	
How many people were	most recently fo	rmally counted	in this facility?
Number of people most re	-	-	
How many people formate: 43 Male: 539 Nonbinary: 0 Prefer not to say: 0		nis facility identif	y as the following gender?



How many people formally counted in this Number of people that identify as transge		sgender?
How many people were brought into the	facility this week?	
Number of people brought into the facility	this week: 20	
How many people have left the facility thi		
Number of people who left the facility this	s week: 68	
How many people and where did those w	ho left the facility go?	
Released into community: unknown		
Formally removed from the United State	unknown	
Moved to another facility: unknown		
Other: unknown		
How many people are currently being ho	used in the Annex?	
Number of people who are being housed in	n the Annex: 175	
<i>Male:</i> 134		
Female: 41	New Coase	Total to date since
CONFIDMED COVID 10 CACES	New Cases	
CONFIRMED COVID-19 CASES:	this week:	3/30/2020*:
Individuals Housed in GEO Facility:	this week :	3/30/2020*: 915
Individuals Housed in GEO Facility:	0	915
Individuals Housed in GEO Facility: ICE Detainees:	1	915
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees:	0 1 0	915 1583 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees:	0 1 0	915 1583 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Check	0 1 0	915 1583 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Check Yes ✓ Daily Foods Production Service Records:	0	915 1583 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Check Yes ✓ Daily Foods Production Service Records: Yes ✓	0	915 1583 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: Documents Recieved: Daily Kitchen Opening and Closing Check Yes ✓ Daily Foods Production Service Records: Yes ✓ Temperature Logs:	0	915 1583 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: Documents Recieved: Daily Kitchen Opening and Closing Check Yes ✓ Daily Foods Production Service Records: Yes ✓ Temperature Logs: Yes ✓	0	915 1583 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: Documents Recieved: Daily Kitchen Opening and Closing Check Yes ✓ Daily Foods Production Service Records: Yes ✓ Temperature Logs:	0	915 1583 2
Individuals Housed in GEO Facility: ICE Detainees: ICE Employees: GEO Employees: Documents Recieved: Daily Kitchen Opening and Closing Check Yes ✓ Daily Foods Production Service Records: Yes ✓ Temperature Logs: Yes ✓ Law and Leisure Library Logs:	0	915 1583 2

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

Version 1.4

SUPPLEMENTAL NOTES:

Request for information was done on April 5, 2023. Electronic files were provided on April 5, 2023.

The population counts are current as of 4/5/23.

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 1 Assistant Health Service Administrator
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks (*)
- 10 RN's
- 6 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 4/4/23.

(*) There was an increase from 3 Medical Record Clerk's last week to 4 this week.

Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates:	03/29/202	23-04/04/2	023
North		Annex	
A1	39	Α	0
A2	19	В	7
A3	68	С	7
A4	57	D	9
B1	6	Ε	0
B2	2	F	0
B3	21	G	2
B4	7	L	2
C1	15	М	0
C2	0	N	0
C3	0	X	2
C4	14	Y	2
E1	3	Z	0
E2	0	RHU	0
D1	0		

Temperature Checks:
Logs provided, see attached documents.
COVID-19 Updates:
Per the facility, there were no new cases amongst ICE staff and one (1) new case
among GEO staff. They reported one (1) new case among ICE detainees and no new
cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees
under COVID- 19 Monitoring" were provided by ICE staff and are current as of 4/5/23.
Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the
Aurora Fire Department. That statistic was sent to the office on 4/7/23. There was a
delay in the Fire Department receiving that information from the facility.
delay in the Fire Department receiving that information from the facility.



FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Shift Chec	klist	Al	V	Pl	И	Com	ments			_		
		No	Yes	No	Yes				_			
All areas secure, no evide	ence of theft	110	V									
Workers reported to work			V	7-93-2-2-2-2-2-2-2-2-2-2-2-2-2-2-2-2-2-2-	V							-
fever, cough, shortness			1		7							
no skin infection, an			\$		Y							
Kitchen is in good genera			X		Ý		(20)					
All kitchen equipment op		X			4	1-	1 0					
All tools and sharps inver		1~	V		¥							
All areas secure, lights ou		Levin as			×							
PRODUCTION SHEET	Menu Items	oat – meal	scrm eggs	gravy	Dic pota	bis- cuit	marg	sugar	coffee	milk	PB	chee se
Breakfast	Temperatures	195	160	188	155	155	36	RT	RT	36	RI	
D. Cu. Laure	Menu Items	T- Ham	potato salad	cole slaw	lett	mus tard	onion	dres- sing	bread	fruit	tea	grn bean
Lunch	Temperatures	40	40	40	40	PT	HO	DT	RT	D.	2	1750
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dress -ing	chees e	drink	cake	broc col	Tort illa
Dinner	Temperatures	175	120	18	40	RT	RT	40	BT	RT	171	BT
DISH MACHINE	•	1	Te	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded	,
Temperature according to manufac	cturer's specifications		F	Breakfa	ast	15	4	17	6			
and chemical agent used in Final R	linse			Luncl	1	15	0	17			_	
				Dinne	r	15	6	180	5		-	
POT and PAN SINK	**		Ter	mpera	ture	Wash	110 F	Rinse 1	10 F	Sanitiz	zer-200	ppin
Final Rinse Temps determined by	chemical agent used		E	Breakfa	ast	110)	116	•	20	Opp.	<u> </u>
				Luncl	ı	110		110		Da	200	1
				Dinne	r	117)	111		200	PP	n
FREEZER and WALK-	IN	Tei	mpera	ture		Freeze or belo		Walk-ir 35-40 F			Walk 35	
Record temperatures, Free	zer and Walk-ins			A	M	-9.	2	37	.0		37	,9
Record temperatures, Free				I	PM	-9	2	37	- Ö		3)	7
	DRY	Tempe	rature	45-80		Spice	Room	Store R	lm			
Record temperatures Dry	Storage Areas			A	M	6	2	64				14147
Record temperatures, Dry				P	M	6		64				
Hot- Water Temps in sin		Al	M	P	M			,				
•		1199		111								

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

4/3/2B

Signature, Cook Supervisor (PM)



Signature, Cook Supervisor (PM)

FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Cycle 1 Date: C	1-1-23	SAT	URD A	Y	Ti	ime:0 ²	100A	M T	ime://	21_	PM	
Shift Check	klist	A	M	PN	1	Comn	nents					
		No	Yes	No	Yes							
All areas secure, no evide	ence of theft		8		5.1							
Workers reported to work			1		M							
fever, cough, shortness			X		4							
no skin infection, an			X		4							
Kitchen is in good genera	l appearance		V		7		1					
All kitchen equipment op	erational & clean	V	/		4		3.17	- 300				_
All tools and sharps inver		7.5	X		4:		· .					
All areas secure, lights ou		Salta			4							,
PRODUCTION SHEET	Menu Items	cereal	fried eggs Sess	bread	jelly	fruit	marg	sugar	coffee	milk	T- ham	
Breakfast	Temperatures	PIT	39/80	BT	RI	RI	36	PIT	RT	34	186	
Diction	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	chee se	chic ken	frui t
Lunch	Temperatures	40	1.CF1	40	à#E_	40	RT	RT	40	Marine september	1890	27
Lidicii	Menu Items	salis steak	greens	gravy	rice	corn' bread	salad	dress -ing	drink	marg	burg er	frui t
Dinner	Temperatures	186	185	169	179	RT	40	BT	RT	40	100	RT
DISH MACHINE			Te	mpera	ture	Wash	150+	Rinse		If No	eded	
Temperature according to manufa	cturer's specifications		F	Breakf	ast	15	5	16	8			*
and chemical agent used in Final I	Rinse	1		Lunc	n	150	フ	17	0			
				Dinne	r	15	7	18	Ò			
POT and PAN SINK			Te	mpera	ture	Wash 1		Rinse 1	10 F		zer-200 _j	
Final Rinse Temps determined by	chemical agent used		I	Breakf	ast	110) —		○		20pf	MC
				Lunc	n	-11	0		>	20	ppk	4
				Dinne	r				0	21	20 R	RM-
FREEZER and WALK-	IN	T	empera	ture		Freezer or belo		Walk-i 35-40 I			Walk 35 – 4	
Record temperatures, Free	ezer and Walk-ins				M -	6.	7	36			39	1
Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins					PM	7.		138			39	
STORAGE	DRY	Temp	erature	45-8	0	Spice		Store 1				
Record temperatures Dry	Storage Areas			A	M	(0	2	(ec				
Record temperatures, Dry	Storage Areas	:		F	M	6		64	-			
Hot-Water Temps in sin		A	M	P	M			1				
TIOL LISTON I AND IN THE DAY			315		Ý						1	

FOOD SERVICE MANAGER



Signature, Cook Supervisor (PM)

FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Cycle 1 Date: 4	-1-23 list	AN	Л	PN	1	Comn	nents					
		No	Yes	No	Yes							
All areas secure, no evider	nce of theft		1	il.a					(1000000			
Workers reported to work,			X		4							
fever, cough, shortness of	of breath chills.		V		7			-				
no skin infection, and			I		¥.							
Kitchen is in good general			V		¥	,		V.				
All kitchen equipment ope		X			-4	~ A !						
All tools and sharps inven			~		4	· ·			Ď.			
All areas secure, lights our	t evits locked	731144	1		1	7						
		oat	scrm	gravy	diet	bread	bis-	marg	coffe	suga	milk	frt
PRODUCTION SHEET	Menu Items	meal	egg		jelly	bread	cuit	r	e	r	3/	n
Breakfast	Temperatures	193	180	195	FIL	BI	155	36	RT	RT	36	K
	Menu Items	Taco	Pinto	corn	lett	shrd	salsa	tort	grill 19 October	tea	grd	frt
		meat	beans			chees		-illas			turk	~7
Lunch	Temperatures	175.3	1831	194.1	40	40	27	27		DT	1831	21
<u> </u>	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt
Dinner	Temperatures	40	168	40	170	BT	RT	FTT	RT	RT	No	97
DISH MACHINE	Temperatures	H	-	mpera		Wash	150+	Rinse	180+	If Ne	eded	
Temperature according to manufac	turer's specifications			3reakf		15		1904	L	and the same of		•
and chemical agent used in Final R				Lunc		15		180	,			
and encinical agent used in 1 mar i				Dinne		15	5	18C	>	of A Philadelphia and Marie and	***	
DOWN I DANI CINIZ			То	mpera		Wash I	10 F	Rinse 1	10 F	Saniti	zer-200	ppm
POT and PAN SINK Final Rinse Temps determined by	chamical agent used			Breakf		111)	110)	20	Oppn	1
Final Rinse Temps determined by	Chemical agent used			Lunc		116	5	110			ODO	
				Dinne		110	1	111		1	ppn	
					-1.	E	. 0	Walk-i	n	AU	Walk	-in
FREEZER and WALK-	IN	Te	mpera	ture		Freezer or belo		35-40			35 – 4	
Record temperatures, Free	ezer and Walk-ins				AM.	-8.		37			36	
Record temperatures, Free	ezer and Walk-ins				PM_	-9		38.	-5"		138	4
	DRY	Tempe	erature	45-8	0	Spice		Store	Rm			
Record temperatures Dry	Storage Areas			1	4M	0:	2	64				
Record temperatures, Dry	Storage Areas				PM	6		64				
Hot- Water Temps in sir		Δ	.M		M	1	*					

Cook Supervisor (AM)



FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Cycle 1 Date: 3-30-23 THURSDAY Time: 640 (AM) Time: 1900 PM

a de la companya della companya della companya de la companya della companya dell	5-30-23		JRSD	PN		Comn	100A		inc.	00 -	TAT	
Shift Check	dist	Al			Yes	Collin	ichts					
	2.1.0	No	Yes	No	res							
All areas secure, no evide			X		70			_				
Workers reported to work	t, no open sores,		X		1							
fever, cough, shortness			X		1							
no skin infection, an			\sim		7							
Kitchen is in good genera			X	4	4	u: 4						2
All kitchen equipment op	erational & clean	X		X	4	9				1 4 1541	A(0) (9)	
All tools and sharps inver	ntoried		X		4	. =						
All areas secure, lights ou	it, exits locked		Kie ali		4		,		cc	-111	Duam	6.4
PRODUCTION SHEET	Menu Items	cream rice	pan	T- ham	1	syrup	marg	sugar	coffe e	milk	Bran flks	frt
Breakfast	Temperatures	180	175	179		PCT	360	RT	BI	36	RI	BI
Dicartast	Menu Items	fajitas	grill onion	grill pepp	refri bean		salsa	salad	dress -ing	tort illa	drin k	tea
Lunch	Temperatures	189	196	1960	188	196	Rt	40	Ø	Rt	RI	RT
Luikii	Menu Items	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grll ches	ckn	frt
Dinner	Temperatures	175	173	184		174	37	AT	RI	NO	170	R1
DISH MACHINE		1 1 1 2	Te	mpera	ture	Wash	150+	Rinse	180+	If Ne	eded_	
Temperature according to manufa	cturer's specifications		I	Breakf	ast	150	0	195	7			
and chemical agent used in Final I				Lunc	h i	155		198	3	-		<u>.</u>
				Dinne	er	13	6_	18	0			
POT and PAN SINK			Te	mpera	ture	Wash 1	10 F	Rinse l	10 F	Saniti	zer-200	pm
Final Rinse Temps determined by	chemical agent used			3reakf		110)	110)	20	0000	<u></u>
				Lunc	h	111		1/2	2	-	oppo	
				Dinne		111		115	2	21	, ,	2m
	XXX	Tri.	mpera			Freeze	- 0	Walk-i	n		Walk-	
FREEZER and WALK-	-IN	1,	mpera	tuic		or belo	w	35-40 1			35 – 4	
Record temperatures, Fre	ezer and Walk-ins				AM:	8		39	. 9		38	7,8
Record temperatures, Fre	ezer and Walk-ins				PM		6				32	
STORAGE	DRY	Temp	erature	45-8	0	Spice	Koom	Store				
Record temperatures Dry	Storage Areas				AM_	Cel		6	2			
Record temperatures, Dry	Storage Areas			I	PM	6	1	6	2			
Hot- Water Temps in si		A	M		M							
TRUE VILLER I CHILDS AR DA		11	0									

Signature, Cook Supervisor (AM)

3/3/23

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



FOOD SERVICE: AURORA KITCHEN **OPENING and CLOSING CHECKLIST**

Shift Check	dist	AN	A	PN	1	Comn	nents					
		No	Yes	No	Yes							
All areas secure, no evide	nce of theft		Χ,	ELNE.								
Workers reported to work			X		/							
fever, cough, shortness	of breath, chills,		X		/							
no skin infection, and	d no diarrhea		X		/							
Kitchen is in good genera	l appearance		X		1							
All kitchen equipment op	erational & clean	\sim		1		_						
All tools and sharps inver	ntoried		X		V	Kan.	m /					
All areas secure, lights ou	t, exits locked		9.15		V	_		_ cc	101		Luca	Т
PRODUCTION SHEET	Menu Items	farina	brk saus	coffe cake	fruit		sugar	coffe e	milk	eggs	brea d	
Breakfast	Temperatures	168	177	RT	34	36	60		36	140	-	ļ.,
	Menu Items	Burrito	span rice	hom- iny		chees e	salad	gress -ing	corn bread	mar g	tea	gr tk
Lunch	Temperatures	180	181	175	et	40	40	Rt	Ø	40	2+	198
	Menu Items	Polish sausag	refri beans	grill pota		salsa	tort -illa	peac hes	drink	chee se	fruit	bur ger
Dinner	Temperatures	160.1	FQ.1	1963		PT	RT	40	27		40	175
DISH MACHINE			Te	mpera	ture	Wash	150+	Rinse	180+	If No	eeded	
Temperature according to manufa	cturer's specifications			Breakf	ast	15	7	16	1			
and chemical agent used in Final I				Luncl		15	8	18	5	3000000		
				Dinne	er	15		190	0	~	200	
POT and PAN SINK				empera		Wash 1	10 F	Rinse		Saniti	zer-200	ppm
Final Rinse Temps determined by	chemical agent used			Breakf		12	45	121		-21		()
				Lunc		12		13			cpp/	<u> </u>
				Dinne	er	12	0	12		2	2000	
FREEZER and WALK-	·IN	Te	mper	ature		Freeze or belo		Walk-i 35-40			Walk- 35 – 4	
Record temperatures, Fre	ezer and Walk-ins				AM	-7.8		36.1			34	
Record temperatures, Fre	ezer and Walk-ins				PM_	-8		37			360	. +
STORAGE	DRY	Tempe	eratur	e 45-8	0	Spice	Room	Store				
Record temperatures Dry	Storage Areas				4M	Ce		Cer	5		-	
Record temperatures, Dry	Storage Areas			I	PM:	10	5	6	2			
Hot- Water Temps in si		A	M		PM						-	
		1 1 1 -	, ,	1116	30	1		1			1	

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Cycle 1 Date:	100 W	TUE		PN	_	me:	ents			72_(
Shift Check	Clist	No	Yes	No	Yes	Commi	CITTO					
	Cu C	NO	X	NO	1 03							
All areas secure, no evide	nce of them		$\langle \rangle$	DESCRIPTION OF THE PERSON OF T	30.0							
Workers reported to work	, no open sores,		X		7							
fever, cough, shortness			X		7							
no skin infection, and			4		7							
Kitchen is in good genera	l appearance	~/			1	, , ,				~		
All kitchen equipment ope	erational & clean	\wedge	_		T							
All tools and sharps inven	ntoried		×		12	Í			- =			7.
All areas secure, lights ou					1	1.1.6.4	400 0 1157	over	coffe	milk	PB	frui
PRODUCTION SHEET	Menu Items	cereal	fren toast	syrup	brañ flks	bkfst saus	marg	sugar	e	шик	1.5	t
D 10 /	Tomporatures	0-	145	125	15	182	37	11	M	36	12	34
Breakfast	Temperatures Menu Items	Stir-fry	mix	rice	dres-	salad	roll	marg	beans	tea	fruit	ckn
	Wienu Items	Sin-iny	veg	1100	sing							
Lunch	Temperatures	198	190	196	DI	0/0	Rt	40	\$	Kt	Rt	198
Dullen	Menu Items	T-ham	mac	beans	cabb		marg	brow	drink	fruit		
			chees			bread		nie		9		-
Dinner	Temperatures	184.6	184.6	195.4	1880		58	R7	17	127		<u> </u>
DISH MACHINE				mpera		Wash	150+	Rinse	180+	If Ne	eaea	
Temperature according to manufac	cturer's specifications]	Breakf	ast	156		18	<u> </u>			
and chemical agent used in Final I	Rinse			Lunc		158	2	18				
				Dinne	er	150		18		G ::	200	
POT and PAN SINK			Te	mpera	ture	Wash I	10 F	Rinse	- 1	Saniti	zer-200	ppiii
Final Rinse Temps determined by	chemical agent used			Breakf	ast	115	18	1	5.40	.00	JUIT	1
				Lunc	h	117.	5	-	1.00		ocpy	
197.1704				Dinne	er	118	8	12:	5	540	OP,	
FREEZER and WALK-	IN	Te	mpera	ature	-	Freezer	. 0	Walk-	1		Walk	
FREEZER and WALK-	-114		1			or belo	W	35-40	F		35 - 4	tu r
					434	0	3	21	7		38	.7
Record temperatures, Fre	ezer and Walk-ins				AM DM	7 -	1	33	6.		WI	-+
Record temperatures, Fre	ezer and Walk-ins				PM	Spice	Room	Store	Rm		10	
	DRY	Tempe	eratur	e 45-8	U	Spice	Koom	Store	Kill			
STORAGE	Storage Areas				AM	66	./	111)			
7	Siolage Aleas				PM	Cos		68				
Record temperatures Dry	Storage Areas			1			,					
Record temperatures Dry Record temperatures, Dry Hot- Water Temps in si	Storage Areas	Α	M		PM	00						

Signature, Son Supervisor (M)

DATE

FOOD SERVICE MANAGER



Signature, Cook Supervisor (PM)

FOOD SERVICE: <u>AURORA KITCHEN</u> OPENING and CLOSING CHECKLIST

Time: 0400 AM) Time: / Q OC PM Date: 3 - 27-23 **MONDAY** Cycle 1 Comments PM AM Shift Checklist No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked brd coffe milk fruit sugar salsa stm scram dice tor-PRODUCTION SHEET Menu Items cereal tilla pota pota egg 198 Rt 36 RIT 190 198 Temperatures Breakfast fruit roll tea cobb marg whip peas Pinto Ck leg gravy Menu Items carrt beans -ler pota qtr RT DT 1750 1881 DT 40 190 2000 Temperatures 800 Lunch drnk chee fruit garlc cole salad dress fideo grn meat Menu Items bread se slaw -ing beans sauce AT BT RT NO RT 40 1107 6 Temperatures Dinner If Needed Rinse180+ Wash 150+ Temperature DISH MACHINE 150 Breakfast Temperature according to manufacturer's specifications 56 Lunch and chemical agent used in Final Rinse 89 56 Dinner Sanitizer-200ppm Rinse 110 F Wash 110 F Temperature **POT and PAN SINK** 215 Breakfast Final Rinse Temps determined by chemical agent used 110 Lunch Dinner 111 Walk-in Walk-in Freezer 0 **Temperature** FREEZER and WALK-IN 35 - 40 F35-40 F or below AMRecord temperatures, Freezer and Walk-ins 38.6 Record temperatures, Freezer and Walk-ins PM Store Rm Spice Room Temperature 45-80 DRY STORAGE 64 Record temperatures Dry Storage Areas AMPM Record temperatures, Dry Storage Areas PM: AM Hot- Water Temps in sink 20

NF-6-2-20

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2	70.31 69.71
A-3 A-4	69.71
B-1 B-2 B-3 B-4	71.71 70.81 70.51
C-1 C-2 C-3 C-4	72.70 70.61 70.90 69.80
E-1 E-2	69.71
D-1	
ISOLATION	68.11
PATIENT ROOM	69.21
INTAKE/RECEIVING Tank Temp S-12	69.80 0.00
Present Value BOILER-3	126.78
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	168.60



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday April 03, 2023

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	unoccupied			
South-B	71,2	164.0	104.0	
South-C	71.1	104.1	104.1	
South-D	70.4	106.2	106.2	
South-E	70,7	107.1	107.1	
South-F	unocupied			
South-G	72.9	104.0	104.0	
South-L	71.8	164.3	104.3	
South-M	72.5	104.1	104.1	
South-N	71.1	104.9	104.9	
South-X	70,9	105.3	105.3	
South-Y	74.7	104.1	164.1	
South-Z	71.0	104.0	(04.0	
South SMU	unoccupied			
South SMU Shower	unoccupied			N/A
MED ISO- Room 1	unoccupied		N/A	N/A
MED ISO- Room 2	unoccupied		N/A	N/A
MED ISO- Room 3	Unoccupied		N/A	N/A
MEDICAL	N/A	N/A		

PRINT: Thomas C Balyat

SIGN: TO REAL STATES

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, April 03, 2023 North Building Temperature Log

195 Aurora Detention Center

3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	70.3							
	A-2	69.7							
	A-3	71.5							
	A-4	69,7							
	B-1	71,7		Tankl	- 120.6	N_			
	B-2	70.8			- 118,3				
	B-3	70.8		city-	48.7				
	B-4	76.5		Reciro	- 107.6	,			
	C-1	72.7							
	C-2	70.6							
	C-3	76.9							
	C-4	69.8							
	D-1	unoceapied					N/A	N/A	N/A
	D-2	unoccupied					N/A	N/A	N/A
	E-1						N/A	N/A	N/A
	E-2	69.7							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT	Thomas	C Balyca			SIGN.					
Write Legibl	y									
Medical Sho	wers Tempe	erature Log								
	N					Date:				
ROOM	542	540	538	536	534	523	522	Tub Room		
Air:	69.1	68.1	68,1	68.1	68.1					
Water:										
[emperature	Taken with	h a Fluke Mo	od 52 Digital	Thermom	eter					